



The Authentic Southern Italian Food Experience

## MENU

You & Me

#LetLoveRule

### APPETIZER

LA MONG | CORNETTO AL SALMONE  
Mini Croissant with smoked Salmon, Green Salad Capers

ARRET | POLPETTE  
Meatballs on a pesto sauce

CARNEVALE DI PUTIGNANO | MINI SALAD **VEG • GF**  
Mozzarella, Cherry Tomato, Arugula, Basil

VERDURINE SU CREMA DI CECI  
Crudités, Italian Hummus

LA FORMA | PARMIGIANO REGGIANO DOC WHEEL  
Parmigiano Reggiano 24mo. Aged served with Berries and balsamic Vinegar

MENA | PUCCIA SANDWICH **v**  
Artichokes, Rapini, Eggplant, Cherry Tomato

SGUINCIO | TAGLIERE DI SALUMI  
Meat Plate with Prosciutto Crudo San Daniele, Italian Ham, Mortadella, Salame

LEMME LEMME | PUCCIA SANDWICH  
Prosciutto Crudo San Daniele, Stracciatella, Cherry Tomato, Arugula

### PASTA

(CHOISE OF 2)

ROSA | SAN GIUANNID **VEG**  
Capunti with-wood fired Tomato, Pecorino, Bread crumbs, Oregano and Capers

ALESSIA | CAPUNTI AI CARCIOFI, OLIVE E CREMA DI GORGONZOLA **VEG**  
Capunti with Artichokes, Olives and Gorgonzola Cheese sauce

MANU | TROFIETTE AL PESTO **VEG**  
Trofiette, Pesto, Walnuts, Parmigiano Reggiano DOP

TERESA | CAVATELLI CON COZZE E VONGOLE  
Cavatelli with Mussels, Clams and Cherry Tomato

NONNO VITO | CAVATELLI AI FRUTTI DI MARE  
Cavatelli with Seafood

PATTY | FUSILLI CON SALSICCIA, PECORINO E CICORIELLE  
Fusilli with Beef Sausage, Dandelion and Pecorino Cheese

### DESSERT

LACAPAGIRA | TIRAMISÙ  
Italian Chantilly Cream, Ladyfingers, Coffee, Cacao

GALANTUOMINI | PANNA COTTA  
Sweetened Cream flavored with Strawberry or Chocolate Cream **GF**

\$75 p.p. (20% banquet fee, pasta, drinks & taxes not included)

\$100 p.p. (20% banquet fee, drinks & taxes not included)

**All items will be Buffet style and Tray passed.**

V = Vegan • VEG = Vegetarian • GF = Gluten Free

Made at LA Puglia with 100% ORGANIC Flour, Milk, Eggs, Fruit, Produce & Apulian Extra Virgin Olive Oil